

Spencer County Agriculture & Horticulture Newsletter



University of Kentucky
College of Agriculture,
Food and Environment
Cooperative Extension Service

Cooperative Extension Service
Spencer County
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December 2022

Welcome to December!! I always love the holiday season and I know many of you do as well.

I always get sentimental this time of year, thinking about past Christmases and celebrating them with family and friends. I always get a smile when I do so.

I wish the best for you and your family over the next few weeks and hope you can make those memories that will last you a lifetime. I hope you have a safe and happy holiday season and New Year.

As always, feel free to call or email me if you have any questions.
Sincerely,

Bryce Roberts,
Spencer County Extension Agent for
Agriculture and Natural Resources

More Information

As always, if you need more information, feel free to **call me** at 477-2217.

You can also **email me** at broberts@uky.edu or you can **visit my website** to view archived newsletters and news articles. The web address is: www.spencerextension.com



Master Gardener Program

Just a quick reminder that if you're interested in participating in next year's Master Gardener program, **the registration deadline is December 9.**

We have more details for you at this time. The program will begin on January 9, 2023, and will run every Monday evening (except for January 16) until April 17 and will begin at 6 p.m. Some of the topics include Soils, Botany, Woody Plants, Turf Care, Entomology, Plant Pathology, Fruits, Flowers, Indoor Plants, and Water Quality, among other topics.

Cost for the program will be \$75 and covers all course materials and supplemental materials that you may need.

As part of the program, you will be required to donate back the approximate 40 hours of the course to our local extension programs and to the community within the year. We have plenty of projects to help you achieve these hours.

There is an application that must be filled out and returned to our office with your fee. **Registration deadline is December 9th.** Due to the amount of course material, no registrations will be accepted after December 9th.

If you are interested in participating in the Master Gardener Program class or have any questions, please contact Bryce Roberts at the Spencer County Extension Office at 502-477-2217 or broberts@uky.edu.



Kentucky Extension
Master Gardener

Cooperative Extension Service
Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development
Community and Economic Development

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LEXINGTON, KY 40546



Disabilities
accommodated
with prior notification.

Fruit/Vegetable Conference Coming Up

The 2023 Kentucky Fruit and Vegetable Conference is coming up very shortly. It will be held January 2-4 at the Holiday Inn Sloan Convention Center in Bowling Green.

For more information and to download the complete program, please visit: <https://kyhortcouncil.org/2023-kentucky-fruit-and-vegetable-conference/> You can also register online at that site as well.



Gardening Tips

**Extend the lives of holiday plants such as poinsettias and Christmas cactus by placing them in a cool, brightly lit area that is free from warm or cold drafts.

**When shopping for a Christmas tree, check for green, flexible, firmly held needles and a sticky trunk base – both indicators of freshness. Make a fresh cut, and keep the cut end under water at all times.

**Evergreens, except pines and spruce, can be trimmed now for a fresh supply of holiday greenery.

**Store leftover garden chemicals where they will stay dry, unfrozen and out of the reach of children, pets and unsuspecting adults.

**Clean up dead plant materials, synthetic mulch and other debris in the vegetable garden, as well as in the flowerbeds, rose beds and orchards.

**Provide winter protection for roses by mounding soil approximately 12 inches high to insulate the graft union after plants are dormant and temperatures are cold. Additional organic mulch such as straw compost or chopped leaves can be placed on top.

Soil Sample Now

As we have now moved deeply into fall, now is the best time to sample your fields, gardens, or lawns to see what type and how much fertilizer you need to make the soil as productive as possible. For each sample you want to submit, we need at least one pint (sandwich bag) of dry soil 4-8 inches below the soil surface. Please put your name and sample ID (north lawn, hayfield 2, etc.) on each bag.

The cut off date for bringing those in and getting results right after the first of the year will be **December 15**. Samples brought in after that will be delayed a few extra days..

This is a free service provided by the Spencer Co. Conservation District. Thanks to them for sponsoring the soil sampling program.

Our office is open normal business hours, but you have the option to drop off your samples anytime you like.

As you pull into our parking lot, please go to the right to the back of our building. You will then see our pavilion and on the pavilion, you will see a blue tub to the right of the double doors. Inside the tub, you will find some paperwork that you will need to fill out so that we can properly test your soil. Place the paperwork and samples back into the tub.

I'll review the results and mail them back to you in 2-3 weeks.

Happy
Holidays!



COME AND JOIN US AT OUR

Grain Day

WORKSHOP

This workshop will focus on all aspects of grain crop production. Featured speakers will include:

- Dr. Chad Lee, Extension Agronomist
- Dr. Travis Legleiter, Extension Weeds Specialist
- Dr. Jordan Shockely, Extension Ag Economist
- Dr. Edwin Ritchey, Extension Soils Specialist
- Dr. John Grove, Extension Soils Specialist



College of Agriculture,
Food and Environment
Cooperative Extension Service

January 12, 2023
8:30 am until 1:30 pm

Nelson County Extension Office,
317 south Third Street,
Bardstown KY 40004

Please call 502-348-9204 to register. **Lunch will be provided.**

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RETURN SERVICE REQUESTED



Country Ham and Broccoli Grits

1 tablespoon olive oil
1 pound fresh broccoli florets
½ cup minced onion
¾ teaspoon crushed red pepper flakes

2 cloves minced garlic
4 cups 1% milk
1 cup uncooked quick grits
1 cup 2%, shredded cheddar cheese

6 ounces country ham, cut into ½ inch pieces
1 large egg, beaten
Salt and pepper to taste

1. Preheat oven to 375°F. **Coat** 13x9x2 inch baking dish with cooking spray. **Heat** olive oil in a frying pan. **Sauté** broccoli, onion, garlic and red pepper flakes until vegetables are tender. About 5 minutes. **Set aside.**
2. Heat milk to a boil in a large saucepan. Slowly, **whisk** in grits. **Reduce heat** and stir continuously until thickened. **Reserve** 2 tablespoons of the cheese.
3. Remove from heat, stir in

ham, broccoli mixture, cheese, egg, salt and pepper. **Mix** until well blended. **Pour** into prepared baking dish.

4. Sprinkle with reserved cheese. **Bake**, uncovered for 30 minutes, or until top is set and lightly puffed.

Yield: 16, ½ cup servings.

Nutritional Analysis: 120 calories, 3.5 g fat, 1 g saturated fat, 25 mg cholesterol, 370 mg sodium, 13 g carbohydrate, 1 g fiber, 4 g sugar, 9 g protein.

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Kentucky
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label at your
grocery store,
farmers'
market, or
roadside stand.

